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CANNING ALEWIVES OR RIVER HERRING, ROE AND BUCKROE.

(From Report of the Commissioner of Fisheries for 1917, page 45).

The following method of canning alewives has proved quite satisfactory. The fish are cut, washed, and placed in the salting vats in the same manner as if intended for salt curing. After 12 to 14 hours they are removed from the vats and washed in an abundance of luke-warm fresh water. During the washing, they are trimmed, the balance of the fins and scales being removed. They are then cut to can size and placed in the cans, after which they are processed for 55 minutes at 244° F. for No. 1 cans and 60 minutes for No. 2 cans.

Herring roe intended for canning is collected in buckets as the fish are cut and washed in fresh water in special trays, blood and adhering particles of entrails being removed. The roe is then put in the cans. As it swells considerably in processing, the cans must not be entirely filled. If of the sanitary type, the cans are filled to within about three-fourths of an inch of the top with roe and then filled to the edge with cold salt brine, about 1 pound of salt to 8 or 10 gallons of water being used to make the brine. The brine is added solely for seasoning. The cans are immediately capped and placed in the processing baskets. If solder-top cans are used, the filled cans are placed in the exhaust box. Upon removal from the exhaust, the necessary air space is provided for by pressing the roe down with a plunger. Material clinging to the groove where the solder is to be applied is removed with a brush and the cans are capped and tipped. The canned roe is processed in a closed kettle for 45 to 55 minutes at a temperature of 240° to 245° F. The milt roe may be canned in the same manner as the roe except that the cans can be more completely filled, as this product does not swell in the processing. As the quantity of brine used in this case will be somewhat less, it should be made correspondingly stronger.

Note: - In canning the fish, they should be drained of superfluous water before they are placed in the cans, and no water added to can contents. That the fish may retain their shape in the can and stand transportation, the cans should be well filled. The shrinkage of the fish in processing must be taken account of in filling the cans.